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San Jose State University, School of Journalism and Mass Communications

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access

FROM
GASOLINE
TO
CAFFEINE
ROY'S STATION
HAS SEEN
IT ALL

A COACH
BREAKS
THE ICE

BAY AREA ROCKERS
ARE KIDS AT HEART

a&e

DEC. 2011 | ISSUE 3
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CATCH THESE ON THE WEB

Access is lucky to have a slew of talented contributors. Unfortunately, we don't have room to publish every story we receive. Check out our website to read the content that didn't make print.



HEAD-BANG JAM SESSION

Hosted out of a garage, House of the Dead Rat is an eardrum splitting punk music extravaganza.



ART-RAGEOUS!

Catering to the cocktail crowd, the San José Museum of Art throws their own booze and schmooze events.

COMMUNITY LIVING

Striving to reach out to those around them, the members of the Womyn's Co-Op in West San José create art and interaction in their home.

BY THE LIGHTS OF THE STAGE

Bringing an intimate experience to the audience, City Lights Theater Company produces thought provoking shows.

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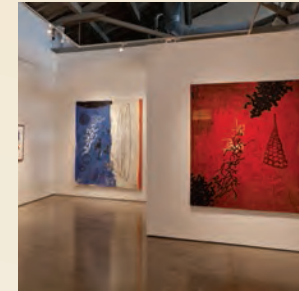
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Fresh food complements a fresh staff at this pizza joint slash student hang-out spot.



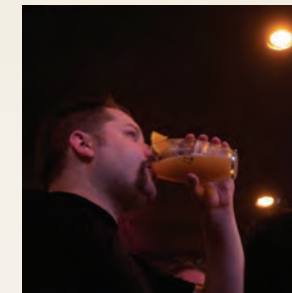
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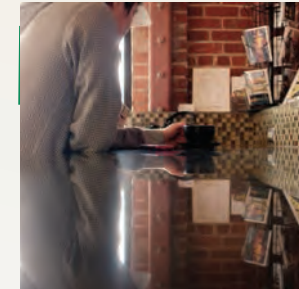
The head coach of the SJSU hockey team is new, and his players say he's a really cool guy.

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Four Bay Area locals combine their indie electro sound with a zany and fun attitude to capture the ears of the Bay Area and, eventually, the whole wide world.



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This former gas station turned café serves up gourmet coffee and pastries galore.

Front and back cover Photography by Andrea Henneman

P.S.

Our journey has come to an end.

As many of you may be aware, each semester of *Access* receives a brand new crop of editors. This issue is the last for our current staff, and as we wrap up what has been an amazing learning and creative experience, we can't help but reflect on the opportunities and acquaintances we have gained.

Since our first issue, we have had the chance to connect with and come to understand the lives of many of San José's brightest minds, observing and consuming their creativity and craft.

Many of us never imagined we would be on the staff of the magazine and though the process was a long one, full of its ups and downs, it was one we will cherish throughout our professional lives.

As we prepare to hand the reigns over to the next generation, we bring you another, final set of stories. Featuring an amazing range of talent, this issue provides the tales of local musicians, eateries, art exhibits and adventures available to anyone willing to take the plunge.

These stories are not just for reading — they are for experiencing. As we bid farewell to our readers, we hope you will take what you read here and perhaps learn something new or even discover a underlying passion. Either way, we urge you to go explore.

Jaimie Collins

Jaimie Collins

FROM FRUITLESS *to Flourishing*



Nestled behind the bustling bars and business of San Pedro square lies a market that is quickly becoming San José's new best hangout.

BY *S*AMANTHA CLARK

Photography by Dorian Silva

Filled with an eclectic assortment of local vendors offering flying martinis, crazy ice cream flavors and an old school single-chair barber-shop, the San Pedro Square Market recently reopened following a set of renovations and expansions. The market strives to build community, especially with locals.

"An important part of our project is to activate the streets around the (San Pedro Square Market)," said marketing director Steve Borkenhagen.

Unlike most new commercial developments, the design of the San Pedro Market is tasteful, with a spot-on old-meets-new look. It's not trying to be the next Santana Row, as the red neon sign on the corner of St. John and San Pedro streets channels the vintage coolness of Seattle's infamous Pike Place Market. The look is industrial and modern, but historical charm and timelessness are inherently embedded in the aesthetic.

The 50,000-square foot market includes an outdoor plaza surrounded by three market halls and the Peralta Adobe, the oldest building in San José. Launched by former Mayor Tom McEnery, the flourishing urban market of San Pedro adds a sense of community to Downtown San José.

One example of what the market offers is the Vino Vino Wine Bar.

The bar was just a dream marinating in co-owner Victor Klee's head before the Market provided a brick and mortar location for the idea to come to fruition.

"Most wine bars that you go to have a pretentious feel," Klee said.

"You kind of get this intimidation factor where maybe if you don't know a whole lot about wine, you might feel stupid."

Wine is not served in stem glasses but comes from a 13-tap wine distillery. All tap wines are the same price, \$8 per glass, so that people base decisions on the wine and taste rather than price.

The owner of Pizza Bocca Lupo has a similar story to Vino Vino. Ronald Devries has a day job as an engineer but wanted to make the famous-style pizza of his hometown, Naples, which he "always missed."

Pizza Bocca Lupo bakes its pizza at the high temperature of 900 degrees in a brick oven imported from Naples. Also imported from Naples are the key ingredients of a pizza: Tipo 00 flour, San Marzano tomatoes grown from the volcanic soil of Mount Vesuvius and olive oil.

When Devries heard about the San Pedro Square Market and its outdoor seating, he decided to turn his dream into a reality. ●



Do you know JACK'S?



BY *G*EOURGE MAKRIS

Photography by Jesse Jones

Near the corner of Fourth and Taylor streets, on the outskirts of Japantown, there's a small building that houses one of the best neighborhood bars in the region.



Above: The red neon sign draws customers to Jack's looking for a friendly face and a cold drink.

From the street, Jack's Neighborhood Bar and Lounge doesn't stand out aside from the neon sign that reads "Jack's" and the wall full of graffiti art.

Nestled near a Wienerschnitzel and a Foster's Freeze, the building probably couldn't be more boring from an architectural point of view — but that's kind of the point.

Jack's is a neighborhood bar, the kind of place where "everybody knows your name." It's not trying to grab new customers with an expensive storefront, exotic displays or fancy furniture.

It doesn't call itself an "ultralounge" or try and pander to the hipster scene with ironic wall art, pseudo-retro T-shirts and 57 types of gin.

And this is exactly why its patrons love it so much.

Because owner Jordan Trigg is a fan of the San Francisco 49ers, there are \$1 shots of Jack Daniel's for all who ask whenever the Niners score.

Sure enough, after the first 49ers score of the day, the locals erupted in cheers and bartender Rina Santoro happily lined up a dozen shots or so.

"We're one of the biggest Jack Daniel's bars in the Bay Area," Santoro said. "We have it on tap. It's like a barrel that's been cut in half and has a spigot on the end. Also, if you buy nine shots you get the tenth free."

Chris Preziotti, a 23-year-old customer, moved to the area in September and has since become a regular of the bar.

"I come on Sundays, for football mostly," he said.

On Sundays, Jack's opens at 9 a.m. for football fans and offers a drink special: a 23-ounce football-shaped pint glass you can keep when you leave that reads "Jack's Bar & Lounge," costing \$10 with the beer of your choice, with \$4 refills available all day long.

"People like the sports specials," Santoro said. "They also like the feel of the bar — it's a neighborhood place. Everyone is just comfortable here, even new people."

Part-time chef Justin Grady agreed.

"It's just a chill place," he said. "People don't come in here looking to cause trouble, and if they do, as soon as they walk in they realize it's not that kind of place."

On a Sunday around noon, the bar is often full of a wide variety of people, and nearly all of them have their eyes trained on one of the multiple LCD TVs around the bar. The sports don't stop at football — Jack's is one of the best places to watch soccer games as well.

"I grew up playing soccer," Trigg said. "We're not far from the stadium at Santa Clara, so we get a lot of people after the games, too."

But how does a 31-year-old end up running a neighborhood bar? Trigg and a few of his working friends had been in the industry for years and were interested in opening and running a bar in a different way. On Memorial Day in 2007, they finally got started.

"I hired people from other places I worked and people I knew that would be pretty good, kind of like an all-star team," he said. "We've been here for four years, but the bar's been here a lot longer than that. We had a lot of regulars that just kept coming even after we made some changes."

And those changes are not insignificant. Jack's is small, just an L-shaped bar and a few bar-height tables scattered around inside, adjoined to a patio out back with its own TV and an area for grilling.

They exhibit local artists' works on the wall, rotating every month or two, and the inside is very clean for what some might call a dive bar.

At most, the bar can hold about 60 people. On this visit, about 30 people were hollering at a TV screen and drinking on-tap Pabst Blue Ribbon or Stella Artois.

Santoro's enthusiasm and good personality is contagious — it's easy to see why she's one of the most popular bartenders with the regulars.

"I've been a bartender since my 21st birthday," she said. "I've never worked anywhere as long as I've worked here. It's just the best environment. The regulars are great and Jordan treats everyone right."

Sunday morning cook Stacey Chavez said she has been coming to Jack's for years after following her favorite bartender from another bar. The breakfast menu included chorizo breakfast burritos (two for \$5), chili verde and

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Right, from top: Patrons at Jack's have the option of drinking their beer out of a football shaped glass in honor of football on Sundays; customers sit, eyes glued to a televised game; the door to Jack's remains open, welcoming any who wish to visit.

chili eggs. Though uncommon at bars because of their hours, breakfast seemed a popular choice at Jack's.

"The chorizo burritos were great," said newcomer Walter Driskell. "For \$5, you get two of them, and they had a lot of flavor. It's hard to beat the price."

Grady came in after the morning shift and started grilling sausages.

"I've known Jordan for years now," he said. "I come here and help out when I have the time."

His menu often includes an Italian sausage parmesan sandwich with homemade marinara, or a hot link Po' Boy sandwich with onions and tomatoes. Both are served with garlic fries, but they aren't the only dishes Jack's offers.

"You should come on Friday or Saturday nights, if only for the food," Preziotti said. "Spicy Roy's (a Caribbean Grill) is the best. He does jerk chicken, jerk lobster and Lobster Mi Rasta, which is amazing. Sometimes I just come for the food."

Another popular food choice is the Philly-style cheesesteak, served from 11 a.m. to 3 p.m. Monday through Friday, and 11 a.m. to 7 p.m. on weekends.

As if food and sports weren't enough perks, Jack's hosts live disc jockeys spin nearly every night of the week, with themes like Reggae Nights on Monday, and various other artists specializing in house music, hip-hop, or '70s style disco.

"On our anniversary, sometimes we have special events," Santoro said. "For our first anniversary Amy (another bartender) and I wrestled a little person in a kiddie pool full of KY jelly."

She said Jack's is also home base for the Silicon Valley Roller Girls and they can usually be seen in the bar and patio area after a match. Launching a new bar in 2007 may have seemed like a bad idea to some, but despite the economic crisis that caused a number of businesses to go under, Jack's managed to succeed.

"I have absolutely no idea," Trigg admitted. "I think we just give people what they want. Cheap drinks, good food and no snobby attitude."

It'd be easy to dismiss Jack's as another local bar, but the people working there and the patrons make it something special. So next time you want to grab a few drinks with friends or check out a game, give Jack's a shot. ●

“Everyone is just comfortable here, even new people.”

RINA SANTORO

access
6 dec. 2011



State of the Art

BY GREG NELSON

Photography c/o Institute of Contemporary Art



Robin Kandel is using only a straight edge, a graphite pencil and a piece of paper.

She draws a line with the ruler and moves it a 16th of an inch before starting a new line and continues until she feels the work is complete.

She calls this the 24-hour drawing and she will continue doing piece after piece for a full day until she has made a series of works that begin to look like designs you would see created by a computer.

She does it all by hand, however, utilizing a system where she develops a beautiful and diverse variety of the simple line and its variations. This is one of the many art pieces being created for and at the Institute of Contemporary Art in Downtown San José. Museum curator Susan O'Malley said that because of the advancement of technology and the way the world has become globalized, there is a large focus on contemporary art that reaches regional and global audiences.

"(Contemporary) art is being made now, in our contemporary lives," she said. "It's drawing on the history of art and is a reflection of our time right now. It reflects the time, and the way modern contemporary artists work today is limitless."

At any given time, the institute — located on South First Street — will show one to three exhibits that are usually made up of a solo and a group show as well as another exhibit in the project room. Each show stays up for one to three months, with a total of around 10 exhibits a year.

A major draw of the museum, also known as the ICA, is its close relationship with the San José State art department. The ICA has been in downtown San José since its founding in 1980, and in that time has hosted artists such as Tony May, who taught at SJSU for nearly 40 years. Despite this history, a lot of students and faculty are unaware that the museum is there.

Cristina Cantu-Diaz, a senior art major at SJSU, visited the institute and said the art represents the local community and its artists.

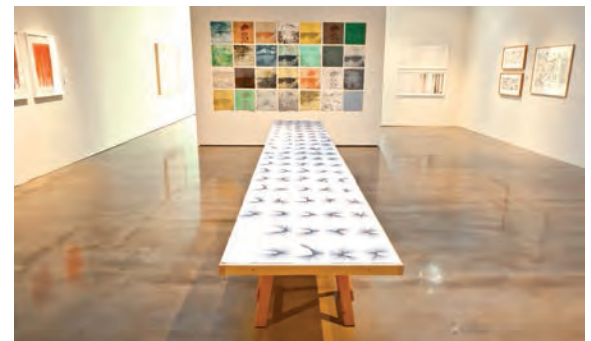


Above: Commissioned by Tony May, this exhibit is an interactive display incorporating books on wires. **Below:** The 24-hour drawing project by Robin Kandel demonstrates serial approaches to art.

"It's beautiful, well-kept and well-managed, and serves the community as an important place for art," she said.

The institute is a nonprofit organization funded by local grants, donations, special shows, an annual art auction in October and the support of its members.

"I started working here because of the impact it has on the community," said Lisa Walstrum, Director of Development. "The arts play a huge



part in a vibrant, healthy community, and ICA has been doing that for over 30 years now. I think it's really vital to the health of San José to have such a wonderful gallery here that everyone can enjoy especially because it's free of charge."

The museum typically exhibits works by Bay Area contemporary artists but also showcases art that is made on site. The building itself has two galleries and a print center where visitors can make art through workshops such as calligraphy and study other various techniques. The ICA is a dream come true for contemporary artists, whether they're beginners or experts at their craft, young and old alike.

"It's a great discovery and it's free for anyone to come in, enjoy the work and... learn about art through the programs," said marketing Director Maureen Cappon-Javey. "It's a cultural destination in the San José area that feeds a lot of creativity." ●

access
7 dec. 2011



pretty chill coach

BY **DANIEL HERBERHOLZ**
Photography by Sierra Duren

Fourteen is the age when most kids interested in sports are finding their niche. They enter high school — years of soccer or hockey under their belt, a handful of summers on the baseball diamond or football field, a few dozen games in an intramural basketball league or endless hours on the golf course — and choose a sport or two on which to focus. For Aaron Mullagh, age 14 meant the beginning of a coaching career.

After three years skating at the University of British Columbia hockey school, Mullagh was called in to the camp director's office. *Uh oh*, is what first went through Mullagh's head. He racked his brain for reasons why. What did he catch me doing? What did I do wrong? Instead, the director wanted to offer the youngster an opportunity to coach — to which Mullagh thought: *Wow, how cool is that.*

"I didn't realize exactly what I was getting into," Mullagh said 19 years later, smiling as the team he presently coaches finished up drills in

Below: Aaron Mullagh is in his first year as head coach of the SJSU club hockey team. "I'm just happy he is who he is, and I'm proud that he is who he is," his mother, Sharon, said. "He sticks to his convictions, 'cause he's wanted to coach hockey, and that's what he does."



practice, "but it was phenomenal." Now he's gotten himself into another endeavor, this time as first-year head coach of the SJSU hockey club. The Spartans decided over the summer to not ask Ron Glasow, the club's founder and coach of 20 years, to return as coach.

Then, after an intensive search for someone new who would last, the team handed the reigns to Mullagh, a Canada native who had previously coached several current players.

Born in Burnaby, British Columbia, just east of Vancouver, the home city of the Canucks of the National Hockey League, Mullagh became accustomed to the game at an early age — his six aunts and two uncles made sure of that.

"In our family, everybody enjoyed hockey," Sharon Mullagh, his mother, said. "Aaron heard people arguing about hockey from an early age, because we all had opinions." No opinion was more influential to the young Mullagh than that of his grandmother, however, whom he said inspired him to first pick up a pair of skates.

"My mom lived a block and a half from where the Vancouver Canucks first played," Sharon said. Aaron remembers walking that distance to the Pacific Coliseum — and remembers that

when his grandmother couldn't make it to games, she'd listen to the team on the radio.

Little did Aaron know at the time, he would eventually fall in love with the airwaves. While living in Toronto in high school, Mullagh worked for CFTR 680News as a sports correspondent.

"I'd do a phone-in report, update them on the scores and what was going on," he said. "I'd be able to get the phone-in, run over to my car, and listen to myself on the radio." This led to what he called his "rich history in radio," from news to music (his favorite artists are John Coltrane and Miles Davis).

First, though, he fell in love with the puck. Mullagh played what he called "tike hockey" — the hockey equivalent of T-ball — as early as age 5, and was on an organized team by fourth grade.

When he first came home from the University of British Columbia hockey school and asked for his mother's permission to be a coach at the school, Sharon could not have been more excited. She signed the papers necessary, her only wish to visit her son on campus, where he would be staying.

"Quite a few people wrote letters (of recommendation) for him," she said, "and Aaron was the youngest one ever accepted at UBC to be an instructor." And so his coaching career began.

With the Spartans down two scores to Long Beach State and only 13 minutes left on the clock, Mullagh's arms are crossed and his face concentrated. Perhaps guarding against nerves, he moves his hands to his pockets, focusing all his might on the movement of the puck. He repeatedly peppers simple one word directions to players in the manner of a drill sergeant.

When senior winger Lathan Logan knocks the puck in for a score, Mullagh pumps his fist. One simple pump. When sophomore winger Michael Schwartz pulls the Spartans within one, Mullagh smirks. Not time to be truly happy yet. Mullagh calls a timeout and his team surrounds him on the bench. "Do you deserve this win?" he asks, then repeats twice more. The Spartans respond each time with a yes.

Once play starts, Logan scores again. Then Schwartz again. This time a full smile from Mullagh, who screams "Ohhhh!" Then senior center Kyle Dutra puts SJSU up two. Two claps from Mullagh, as he smiles and points at a friend in the stands, as if to say *I told you so.*

Sloppy defense, two penalties and three goals from the opposition later, Mullagh's smile has turned into a sour grin, incredulous at what he's seeing. Long Beach State scores again with a minute left, sealing a 10-8 victory.

In the locker room after the game, Mullagh tells the team he can't use the cliché of "I'm not mad, just disappointed" because, well, he's beyond mad, he's "livid" — and he's disappointed.

Mullagh won't hold back from his players, senior winger Steven Stichler said — "We are definitely honest with each other." That honesty, both good and bad, is one the players and coaches value, senior goalie Michael Steinenger said.

"He's real open, he's really easy to talk to," assistant coach Daniel McCarthy said.

"If he enjoys doing something, and hockey is his passion, he's going to go to the ends of the world to make sure everybody plays well and enjoys themselves," Sharon said. The loss to LBSU was brutal, but Mullagh's words hold sway with his players because they know he wants to make them better.

"He wants to be a teacher and a learner, and he wants us to reciprocate the same," Stichler said. The coach has always kept that learning

Mullagh loves feedback. He also loves to give it.

attitude. His mother, Sharon said: "Everything that he's ever done or seen, he takes something home" — even, it seems, his experience of being called in to the UBC hockey school director's office.

That feeling of worry, fear and guilt Mullagh felt before finding out he was being recruited as a coach — though perhaps unwarranted — is one players like Stichler are used to feeling from coaches. When Stichler gets a call from a coach, he's used to thinking: *I'm in the doghouse. Uh oh, what's going on?* But with Mullagh, it's casual, Stichler said, adding that Mullagh will call a player who was down at practice to ask how his day is going.

Assistant coach Jared Katz, who once played Division 1 hockey at Western Michigan University, echoed the sentiment.

"He's very approachable as a coach," Katz said. "Aaron develops the player-coach relationship very well. Guys are out there not only for their teammates, but for the coach as well."

Mullagh loves feedback, Stichler said. He also loves to give it. Before a game this season, Mullagh stopped Julian Huguet, the Spartans PA announcer and third-string goalie, to offer some advice — drawing from his experience with radio.

"I made notes for you last night," Mullagh said, adding that while Huguet wasn't getting on the ice, Mullagh still wanted to help him out. "There were a couple times when you clearly didn't know who the player was, but you tried to cover it up — don't

Below: Aaron Mullagh, the first year head coach of the SJSU hockey club, also coaches the california cougars 12-and-under Peewee team.



bullshit a bullshitter," to which Huguet laughed in response. Then the coach added: "Seriously though, otherwise, good. You're getting better every day." It's this type of interaction that proves Mullagh's positivity and his love for coaching.

That energy extends to his other team, a age 12-and-under Peewee division of Bay Area hockey organization called the California Cougars.

Since moving here 15 years ago, he's coached kids. Sharon said coaching is where Aaron's heart lies: "He absolutely loves hockey and he loves kids, so the two of them together work out perfectly."

Two of the kids Mullagh once coached are Stichler and fellow Spartan Eric Jones.

"I love it ... the satisfaction of working with a young kid, of making them better, of making them love the game," Mullagh said. "It's really cool ... to watch a guy start off at a young age and blossom up and go up the ranks. There's a real satisfaction in coaching once the player calls you up and says, 'Hey Coach, I got into college' or 'Hey Coach, I'm getting married.'"

Whether it be with elementary school kids or college students, the passion Mullagh brings to the ice is what makes him unique, McCarthy said. Mullagh uses that passion to formulate speeches as electric as the blue tie he wore during a game against Loyola Marymount. After being up 3-0 the Spartans let the Lions catch up, tying the score just before the second intermission.

Mullagh then put his vocal firepower on full display: "This is our opportunity. Let's not feel sorry for ourselves. Let's not be scared," he shouted to an attentive audience in the locker room.

"You're the fucking pitbull guarding the house, and you smell an intruder. What are you going to do? Are you going to fucking cower and put your tail between your legs and hide under the bed? Or are you going to come out and fucking bark and fucking bite? That's how you play this third period. Fuck the rest! Fuck the history! Fuck what happened! It's all about the future."

That's how Mullagh will conduct his time as the Spartans coach, for "as long as possible" as he told Stichler and the club's coach search committee: by taking what he's learned from the UBC hockey school, from his grandmother, from the many youngsters he's coached, and plugging it in to the present, all for the sake of the future. ●

The Science of Rock

BY *JORDAN* LIFFENGREN

It's the Friday before Halloween and the Catalyst in Santa Cruz is packed with rowdy, costume-clad showgoers. At 10 p.m., only one band has graced the stage, but the room is already hot and sweaty — just how the boys of Young Science like it.

It's time for this Bay Area-born, indie electro outfit to make its appearance on the famed venue's stage.

The four dudes who make up Science are dressed outrageously, appropriate for the holiday's eve. Drummer Charlie Maynard comes out first, wearing a black, skin-tight catsuit. He adjusts his cymbals and sound-checks his toms casually, as if the entire spandex ensemble were as normal as flower-print dresses on Sunday mornings.

Bassist Justin Kastner comes out next in a nerd getup, complete with red suspenders and glasses held together by white tape. His high-waisted khakis look a little uncomfortable, but his dedication to the character is nothing short of admirable.

Behind Kastner follow Young Science's masterminds, Evan Nunez on keys and front man Grant Averill on guitar and vocals. Nunez is in a hospital gown and boxers. Averill looks somewhat beachy, sporting a lifeguard's hat and a glob of sunscreen on his nose.

The outfits are pretty much the only introduction the boys need aside from a "Good evening, ladies and gentlemen," that Averill offers before telling the audience that they are Young Science, from Europe. They of course are not from Europe, but if the costumes haven't given a clue as to how seriously they take themselves, maybe that comment will help out.

The guys jump into an immediate jam session, which is what it is — less of a performance and more of some straight-up fun. As soon as Averill's guitar pick grazes the strings of his guitar, the crowd begins to wander closer and closer toward the stage.

Maybe the weird, entranced stares painted on everyone's faces are from the pills they've just popped — or maybe it's because they've got an itch to dance now that they've heard the boys' first few electronic thumps.

Assuming the latter, it looks like they are feeling the groove. The sound is a bit Phoenix meets Hellogoodbye, shakes hands with The Virgins and gets friendly with MGMT. Their songs are full of synthesized riffs atop pop-rock melodies, causing an accidental dance party.

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Left: Grant Averill waves his hands and Charlie Maynard throws up two thumbs up to the crowd at the Catalyst in Santa Cruz. **Photography by** Raphael Kluzniok





The guys are feeling it too — over the course of the set, Maynard loses a few sticks, Nunez pounds his keyboard to the breaking point, Kastner kicks over his mic stand to climb onto an amp and Averill jumps into the crowd before ripping off his shirt and throwing it to a screaming fan.

Pause and rewind a few hours: It's Saturday afternoon at the band's practice space in Fremont.

Hidden behind a business building or two, they're set up in what looks like a storage garage. But this is no ordinary storage garage — other bands like Los Gatos-based indie rockers Dredg share the same space as these boys. Legitimate.

Maynard and Averill greet us outside in matching purple shorts. And by shorts, we mean these babies will give onlookers an eye-ful of thigh for free. They've topped off the look with both trendy and handy fanny packs. We couldn't have asked for a warmer welcome.

They lead us into the room where Nunez and Kastner are already hanging out, dressed a little more modestly. As introductions are made, we ask Nunez a pressing question:

"Aren't you the dude that gave birth to a sandwich?" — we're dying to hear him say yes.

"Yes, I am the dude that gave birth to a sandwich," he said mid-laugh.

You might be wondering why or what this question means — this sandwich business is referring to the quartet's latest music video for the song "Liquor Store," released in spring of this year. The video follows Averill and Nunez, fathering a sandwich child that Nunez gives birth to in the beginning of the



From top, down: Grant Averill on guitar, Justin Kastner on bass, Evan Nunez on keyboard and Charlie Maynard on drums, all in their practice space in Fremont. They share it with well-known Bay Area rockers, dredg. **Photography by Daniel Herberholz**



video. It is a hilarious scene involving bodily fluids and a half-naked Nunez. The sandwich is shown growing up as an innocent kid, playing video games and going to the park, into a rebellious, hormone-ridden teenager. His "dads" first catch him masturbating, and then smoking pot with Kastner one day, who convinces the sandwich to hotbox his bedroom.

"Grant and I were at this place called Jake's in Willow Glen, eating pastrami Reubens one day," Nunez said, explaining the thought process.

"I don't think we were even thinking about music video ideas," Averill interjected. "I was just like 'Hey, if we made a video where you and I were a couple and had a sandwich baby, would anyone watch that?' And we were like 'Nah...'"

But the guys decided to try anyway. They called in a favor with their friend Frank Door of Element 151, a music video and narrative film company.

"I knew him from stuff he had done in the past," Averill said. "So I hit him up and I was like, 'Hey, I know you like to do some wild and crazy stuff.' He was like, 'Oh my god, you guys don't want to make a video where you just stand there and play? That's awesome.'"

And so, Door made magic happen, helping the guys develop the oddly satisfying sandwich idea.

"We were like, 'What can we get away with that's not super homosexual but kind of pushes the boundaries a little bit?' And I never even thought 'Oh, this is like we're a gay couple,' I just thought, 'Oh, this is what we do.'"



Left: Is that a balloon Grant Averill is singing through? The wacky lead singer of Young Science can be seen alongside bassist Justin Kasnter on the Catalyst stage in Santa Cruz.

Below, right: The band rocks that stage.

Below, left: Averill falls in love with the mic.

Photography by Raphael Kluzniok

"I distinctly remember a drawing on the wall that clearly points out that you guys are both dads," Maynard said, reminding Averill about a scene in the video. "It says 'dad and dad' in crayon."

Turns out a lot of people appreciated the offbeat humor, judging from the fact that Young Science owns the title "Funniest Video of 2011" from Live 105.

"I think it's genius," Kastner admitted. "There's a lot of deep stuff in it, actually. You can trip out on that shit."

Maynard agreed, adding that "at the end of the video, there's a flashback picture of you guys and the sandwich on a swing and I actually felt sad. For our next video, we should all dress as cats."

"We should just be in wind tunnels," Kastner suggested.

"There's so many ideas," Averill chimed in. "That's one of the things (in music videos) we like

to think about the most. We're funny people so it's a good outlet. And Frank's into whatever."

"Frank's into cats," Maynard reminded Averill. Maynard really wants this to happen, apparently.

The guys are as comfortable with each other as brothers might be, poking fun at one another and reminiscing on how they met.

"The first time I met Evan was in our old drummer's house and he still had the exact same amount of facial hair," Averill remembered very clearly about Nunez. "He regressed in age somehow, I think."

Maybe Nunez discovered some anti-aging serum amid his neuroscience studies? Nunez majored in said field and worked for Stanford University after he graduated, researching the effects of alcohol and HIV on the brain. He now works for a cancer research company during the day. No big deal.

Nunez and Averill were in a band together in 2007 that didn't really go anywhere.

"We took a little bit of time apart and when we got back together we started writing all of these songs," Averill continued. "We started working on some electronic music and the Young Science EP came out of that. And then I hired these little babies."

These little babies would be Maynard and Kastner, the band's live performers.

"I feel really good about the album that's out right now," Averill said. "It's super low key. It's mostly just getting blogged right now, and it's free, which most people don't realize, at youngscience.com, a Charlie Maynard creation." Maynard graduated from SJSU this year with a degree in graphic

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...writing a song is always a dynamic process so it's never really the same...it's not like, follow these steps and out comes a song.



EVAN NUNEZ

design and the band's website is his first freelance work of art.

The site looks amazing, but we can't help but wonder, where did the name Young Science come from, anyway?

"It started off as a joke," Averill explained, which seems to be how most of the band's craziest ideas begin. "My friend Derek Young, who lives in Arizona now, was taking this chemistry class and doing all of these experiments all the time. I was like, 'Wouldn't it be crazy if I started this band and told everyone that you did everything and that I was basically your bitch boy, and I recorded all the music and played all of it live, but secretly you were the guy that was the mastermind behind it all? And you would never be in interviews because you were just so antisocial and too smart to deal with people?' And so I was like, 'You would be the young scientist.' And then it just stuck."

Truth is, Averill isn't anyone's "bitch boy."

"Grant does all the local melodies and lyrics — he's the chief songwriter for the group," Nunez revealed. "But, I mean, writing a song is always a dynamic process so it's never really the same. And I don't think it should be the same — it's not like, follow these steps and out comes a song."

"Maybe someone will have a riff, maybe it will start out as a beat or a vocal melody and it will kind of just grow from there. But usually Grant will come up with an idea and I'll come in and add or change some things. I'm really into synthesizers so I'll have a lot of synths I'll use and he'll have a riff and I'll tweak some things and change the sound. And we really in the last year have gotten into mixing stuff. Grant and I would make an idea into a jam session and it kind of grows from there."

"I see us developing our sound," Nunez predicted. "I've watched Grant grow so much as a vocalist and front man and I've been really impressed with his ability. We have a lot of music that's been written and not released yet. His singing and melodies are getting better and better. I think our music is getting better and better."

And now that the guys have got Dub Rock Records behind them, they don't have to take anyone's daughter out in exchange for a gig anymore.

Besides, is there any reason a band that describes their live performances as "crazy — spelled with a 'k' instead of a 'c' on special occasions" — wouldn't make it big? ●



Top, from left to right: Grant Averill, Justin Kastner, Evan Nunez and Charlie Maynard get silly. **Photography by Andrea Hennemann.** **Bottom:** At the Catalyst, Knaster plucks his bass while Averill croons. **Photography by Raphael Kluzniok**



BY *CHRISTINA MOLINA*
Photography by Jesse Jones

The alluring smell of fresh-baked pizza seduces the nose while roaring sports fans vibrate the eardrums of anyone walking through the double doors of 4th St. Pizza Co.

Authenticity thrives within the walls of this pizzeria meets sports bar, housing 19 flat-screen televisions, two well-stocked bar areas, fresh greens and a wide selection of slices and pies.

And if the casual cuisine and home-like atmosphere don't draw you in, it is possible the welcoming staff may have an effect on you.

In its success, this exuberant restaurant, established in May 2005, has become the primary focus for owner Richard Daly.

Daly is no stranger to running a business having previously owned bars and nightclubs in both San José and San Francisco. Following a proposal from a landlord Daly was acquainted with, and after six months

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Top: Veronica Porte, a bartender at 4th St. Pizza, tends to greet fans like these two with a smile. **Bottom:** A 4th St. Pizza pie.



of consideration, Daly signed the lease to the property on the corner of Fourth and Santa Clara streets. After just one year of construction, the pizzeria was open for business.

“What people like about 4th St. Pizza is they feel very at home when they walk in,” said Shirley Trawick, Daly’s aunt. Currently in her fifth year of working at the pizzeria, Trawick enjoys the motherly role she exudes to employees and customers.

“They call me Auntie,” she said about her employees.

The fun and friendly vibes inside the restaurant impact more than just the customers. “It’s so fun working here,” said Veronica Porte, who has been a bartender of the team for nearly two and a half years.

Porte, who used to come to 4th St. Pizza before being hired, said she truly enjoys working for the type of management that steps in to help out when needed and appreciates a supportive staff in a stress-free environment.

“There’s a way to do everything here but there is also a loose comfortableness we like to keep,” Daly said.

“We’re kind of like a family here,” added Josh McGhie, part-owner of the restaurant and childhood friend to Daly.

However, the development from an ingenuous business plan to a successful independent pizza joint was no easy feat. Daly approached McGhie for assistance in the early stages of development.

“This was more than a one-man operation,” Daly said. “I knew Josh was a trustworthy person and lifelong friend so I went to him to see if he had any interest.”

McGhie, who is an SJSU alumnus, joined Daly and has played a major role in the successt the pizzeria experiences today.

“There was definitely no guarantees we were going to make it, but we fought through tough times,” McGhie said. “It’s definitely not easy but it’s been great working with Rich.”

Although the owners had a different vision in the preliminary stages of the business plan than what came out of it, this local hot spot has made a name for itself among college students, business folks and families alike.

“Originally, our business plan was in-house lunch, catering and delivery, and it was going to cater to that downtown business crowd,” Daly said.

His initial planning acknowledged the restaurant’s location across the street from San José City Hall, hoping to attract business associates on their lunch break. But, city hall has proved to be less of a factor for business than Daly had anticipated. SJSU, however, has played a far bigger role than expected, Daly said.

With the university located one block away, the school’s students have become a huge beneficiary to the restaurant’s success. Aside from McGhie and other employees being associated with SJSU, the management recognizes the significance of the collegiate crowd beyond their occupancy in the restaurant.



Above: What a smile on bartender Rhiannon Sanders as she pours a margarita pitcher beside fellow bartender Veronica Porte. **Below:** Customers enjoy on “Margarita Monday.”

“We’ve definitely gotten to be a San José State place,” Daly said. “We do a ton of business with them on campus, like delivery and catering.” With student recognition continuously growing by the semester, the restaurant has maintained a solid relationship with SJSU.

“What we have been working on in the last year is the connection with student organizations,” said Chris Pascual, Alpha Tau Omega fraternity member and restaurant employee, of the pizzeria’s plan. “ATO had a fundraiser event in Spring 2010 for philanthropy and 4th St. Pizza donated coupons and provided their logo for T-shirts.”

McGhie is content with the pizzeria’s close connection to SJSU.

“It’s fun staying involved with the school,” he said. “San José State has been a good thing for us and we’re hoping we have been a great thing for them.”

In their fifth year of business, both Daly and McGhie realized the limitations they faced with such a small space. With weekly fundraisers, parties and in-house dining, capacity restraints became a challenge.

Prior to their May 2011 expansion, 4th St. Pizza had difficulty supplying seats for

the high number of clientele that walked through the door on a daily basis. In November of 2010, Daly signed a lease to the empty space next door, initiating a six-month venture to expand. After its completion, the restaurant space doubled in size, from a legal occupancy of 48 to more than 100.

“We’re lucky on some ends, but we waited our time out too,” he said. “It was years before we were able to get this place.”

With the expansion came a second bar nearly twice the size of the original. “Now that we have the bar, it has been a little less family oriented,” said Falisha Futia, one of the first employees hired.

Futia said she often sees fathers come in with their kids but admits that the restaurant is trying to focus on the bar aspect and appeal to the college and older business crowd.

“I can honestly say I have really never had anybody complain about a pizza or the service and I feel very fortunate,” Trawick said.

Being privately owned, the pizzeria works hard to not succumb to the methods of other restaurant chains.

“I feel great about the business,” Daly said. “It’s all a learning process and I’m happy with it.” The rest of the staff seems to be happy too.

4th St. Pizza continues to thrive in the San José community as a contributor to great food, great vibes and great times.

“From day one, I have been here and the boys have grown into this business that is just fun and exciting and they worked very hard for it,” Trawick said of Daly and McGhie. “They deserve everything they are getting now.” ●



GET YOUR FILL

A Corner Revival

BY MICHIKO FULLER

Photography by Jay Manalo

Roy’s Station may have found the formula to get America off fossil fuels. If every gas station could be converted to a tasty coffee shop complete with latte art and espresso shots, there would be a push for conversion.

Jasmine Rast, one of Roy Murotsune’s grandchildren and partial owner of Roy’s Station, said her grandparents had always talked about opening a shop in the old building. In February 2009, after years of remodeling, Roy’s was again a bustling corner on Jackson and Fifth in the heart of Japantown.

“Besides just serving coffee and being a good place to meet people, we also want to do a lot for the community and bring it back to what it was,” Rast said.

Originally a World War II-era Mobil station, it was opened in the 1940s by Roy and his brothers after the family returned from the Japanese internment camps. It closed again in 1991 when Roy Murotsune retired. Rast said the intention of the remodel was to keep as much of the original station as possible.

The entrance to the carwash became the exterior doors and the overhang where two the pumps once sat is now a pleasant cover for the large patio.

A claw-footed bathtub overflows with geraniums and a tiled fountain burbles for patrons choosing to enjoy sunshine with their coffee. The décor matches the retro feeling of the building, down to an old Coke machine that’s been in the family since

the station was still pumping gas. It’s broken, unfortunately, but still cools the glass Coca Cola bottles inside — Rast said employees still retrieve the beverages for thirsty customers.

Even the bright red espresso machine was picked specifically to bring out the color of the heirloom Coke machine and the old red and blue Mobil signs.

The character of the corner, however, goes deeper than the stylish exterior. Roy’s is a family-owned business and at any time it’s possible to see many of his relations passing through, including Roy himself.

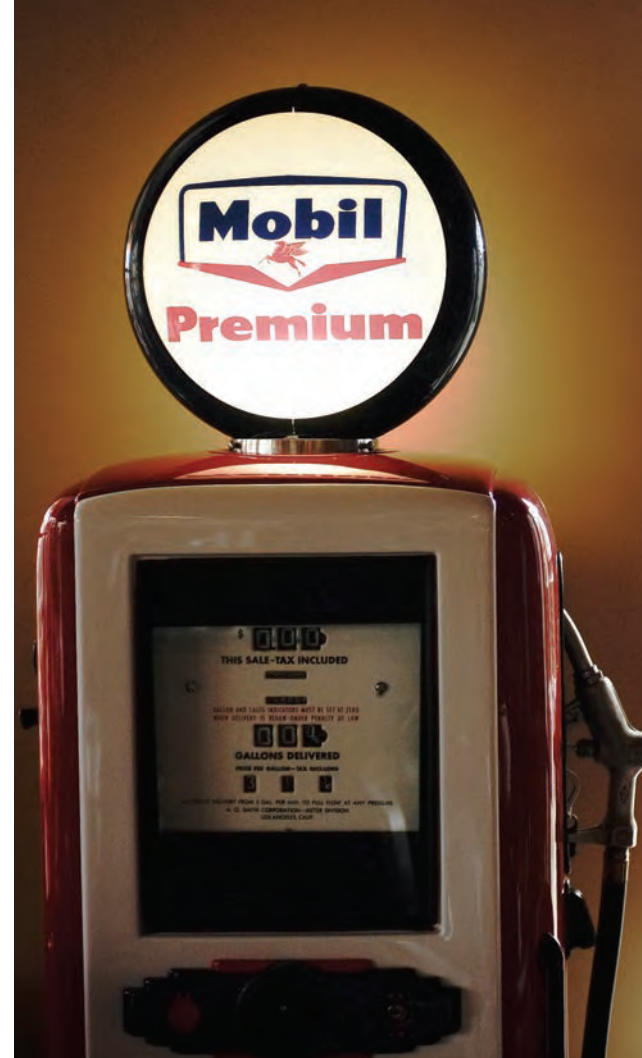
“More people know me now than when I owned the station,” Murotsune said. He still comes by to do dishes at Roy’s before cracking eggs at Gombei down the street and going bowling. Rast said her grandfather keeps a similar routine most days and her grandmother can get her husband out of her hair.

Rast’s father can be found occasionally sweeping the streets and her mother is in charge of keeping the vibrant flowers blooming in front of the shop. It reflects their effort to brighten the community in whatever way possible.

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Below: Located in the heart of San José’s historic Japantown, Roy’s Station is a family-owned and operated gas station-turned-cafe, serving up hot drinks to a loyal clientele.





“You hear of family-run business, but working there is like being invited into the family.”

STEPHEN REINERS

Clockwise from left: A customer takes advantage of the Station's wi-fi in front of local artwork; a barista fixes up a concoction from Roy's long menu of specialties; an original Mobil gas pump from the station brings authenticity to the cafe; Pairing prime espresso and foam, the baristas embellish their drinks with elaborate latte art.

The family feeling also runs to the baristas, who keep Roy's buzzing with caffeine.

"You hear of family-run business, but working there is like being invited into the family," said Stephen Reiners, the newest Roy's hire and an SJSU alumnus.

Rast's mother keeps the refrigerator stocked with food ranging from lasagna to burritos for the hungry college kids they employ.

"It's good to be appreciated and also good to work at a coffee shop that knows what it's doing," Reiners said.

Ordering a hot cup of anything at Roy's feels special as the baristas pour your caffeinated concoction of choice into ceramic cups with saucers. Don't ask for whipped cream, but instead admire some latte art in your foam before temptation causes you to enjoy destroying it.

Cafe employee Maggie Taylor, who has been with Roy's since the beginning, has invented a few of her own favorite drinks as a budding espresso virtuoso.

"It's a collaboration," Taylor said of how she comes up with a new drink recipe. "My favorite is the mocha toffee just because it's most popular. It has real toffee bits we steam into it."

Rast, along with Reiners and the rest of her family, have to pick their favorites carefully since many in the family are lactose intolerance making some of the creamier drinks off limits.

"Right now we have eggnog and that's the shit," Rast said. She added that Roy's has drinks you won't find anywhere else and that the specialties change seasonally.

As positive as the reception and as successful as the business has been, customers shouldn't be looking for a Roy's II anytime soon. Rast said people come for the history. Even when she was considering renaming the coffee house with a witty play on gasoline puns, they kept coming back to "the station." It was what she and all her family have called the corner their whole lives.

"It was a community place for everyone in the neighborhood to gather," Rast said. "It was a



place where they felt safe to go about their business and forge their way back in life."

San José's Japantown is one of the last three remaining historical Japantowns in the United States and the Station was one of the originally established businesses in Japantown.

Following the release of Japanese citizens from internment camps in 1944, it served as a center to reestablish their livelihoods, according to the Japantown San José's history site.

Holding true to community values, Roy's holds fundraisers for worthy causes, from the earthquake in Japan to November's canned food drive and December's toy drive.

Anyone who wishes to donate should bring new, unwrapped toys to Roy's.

Reiners, who also lives in Japantown, said he's been getting to know his new neighborhood much better thanks to his job at Roy's.

"It's kind of like the hub of communication in Japantown," he said. "We hear about it first."

Roy's seems to have set down deep roots and won't be going anywhere. For the future, it will just have to be small changes. Reiners said Roy was looking for a raise — more dishes washed for more coffee.

"It's a little bit of atmosphere, a little bit of history," Rast said about what makes Roy's special. ●

DECEMBER

Calendar of events

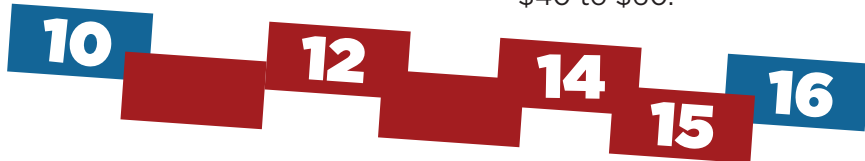


**8: ACCESS FALL 2011
ISSUE 3 LAUNCH AND
LAST DAY OF CLASSES!**



Now — Mar. 11: Depicting the women's movement through symbolism, **"This kind of bird flies backward: Paintings by Joan Brown"** is currently spicing up the walls of the San José Museum of Art. Read a review of the exhibit on our website.

9: If you're seeking a little more aural stimulation this year, look no further than **Live105's Not So Silent Night**. Hosted at the Oracle Arena in Oakland, 2011's lineup boasts Mumford & Sons, Florence and the Machine, Young the Giant and more. Tickets range from \$40 to \$60.



10 — 23: In Issue 2, our readers had a chance to get a behind-the-scenes sneak peek at the costume design of San José Ballet. Now, just in time for the holiday season, everyone can see the handiwork up close in the company's annual production of **The Nutcracker**. Tickets are priced \$30 to \$100 and can be purchased through the ballet's website.

12 — 16: It's that time of year again, so stock up on caffeine and download a study playlist. **Finals** will be claiming lives of SJSU students throughout the week, but when it's all over, we can happily say "Hello, Christmas break!" Access Magazine wishes everyone good luck on your tests and congratulates those who are graduating this fall!



See
sjsuaccessmag.com
for more!

23: Need a Christmas gift for the music lover in your life? For the cheap price of a \$10 cover charge, the Blank Club is hosting local favorites **The Limousines** and other guests during their Pre-Christmas F***-fest. Door open at 9 p.m.



This is what happens when you give four 20-somethings melting ice cream cones in December